

## CLAIMS

1. A silage additive which comprises a liquid by-product from an amino acid fermentation broth, said liquid by-product being acidified to a pH in the range of from 3.0 to 6.0.

2. The silage additive as claimed in claim 1 wherein the liquid by-product from an amino acid fermentation broth is the one from L-glutamic acid, L-lysine or L-phenylalanine fermentation broth.

3. A process for preparing silage which comprises adding a liquid by-product from an amino acid fermentation broth to a silage raw material in an amount of 1.0-10.0 % based on fresh weight of the raw material, said liquid by-product being acidified to a pH in the range of from 3.0 to 6.0 and subjecting the resultant mixture to anaerobic fermentation.

4. The process as claimed in claim 3 wherein lactic acid bacteria and saccharides are further added to the silage raw material.

5. The process as claimed in claim 3 or 4 wherein the liquid by-product from an amino acid fermentation broth is the one from L-glutamic acid, L-lysine or L-phenylalanine fermentation broth.